Thanksgiving

Dinner

November 26, 1908 — 5:30 to 8. P. M.

PRICES ARE THE SAME IN ALL OUR CAFES

Grape-Fruit 15-25

BLUE POINTS 25 — ROCKAWAYS 30 — COTUITS 30
OYSTER COCKTAIL 30 — LITTLE NECK CLAMS 25 — CLAM COCKTAIL 25
Oysters Fried, New York Counts 35 — Oysters Stewed in Milk 25; in Cream 35

Clams Stewed Plain, 25, in Cream 35
Purée of Tomato 20 — Clam Chowder à la Rockaway 20
Chicken Broth 15 — Tomato Broth with Sago 15 — Strained Gumbo in Cup 20
Clam Broth in Cup 15 — Consomme Souveraine 20 — Croute au Pot 25
Cream of Fresh Tomato, Moderne 20 — Clear Green Turtle au Quenelles 20

Caviar on Toast 35 — PATE DE FOIEGRAS ON TOAST 25 — Anchovies in Oil 25
Young Onions 15 — Sweet Pickles 10 — Sliced Spanish Onions 20
Stuffed Mangoes 20 — Pickled English Walnuts 20 — Ripe Olives 20
Salted Almonds 15 — Radishes 10 — Queen Olives 20 — Pim-olas 25
Sliced Tomatoes 20 — Canape Lorenzo 30 — Sliced Cucumbers 15
Sweet Midget Gherkins 10 — Celery 25

Broiled Live Lobster. Half 60; Whole 1.00
Fried Frog Legs 50 — Finnan Haddie, Broiled or Steamed 40
Salmon Steak, Maitre d'Hotel 40 — Planked Whitefish, Dauphine 50
Broiled Filet of Black Bass, a la Villeroi 40 — Anguilles of Salmon, Dieppoise 40

SPECIAL ENTREES

Fried Spring Chicken, Country Style 50 — Venison Chops, Saute, Candied Sweet Potato 60
Tenderloin of Beef, Larded a la Gourmet 50
Fancy Sweetbreads en Coquille Perigueux 40 — Terrapin a la Maryland en Casserole 40
Compote of Fruit, Florentine 25

Prime Ribs of Beef, Pan Gravy 40-70
Roast Rhode Island Turkey, Chestnut Dressing, Cranberry Sauce 50
Roast Young Pig, Stuffed, Apple Marmalade 40
Broiled or Fried Milk Fed Chicken. Half 50; Whole 1.00
Squab Chicken (whole) 65 — Broiled Philadelphia Squab on Toast 50

GAME

Teal Duck, Roast or Broiled 75 — Mallard Duck 1.00-1.75
Quail, Roast or Broiled 60 — Broiled Venison Steak, Currant Jelly 60

Roman Punch 10

Broiled Fresh Mushrooms on Toast 50

Mashed or Boiled Potatoes Served with all Meat or Fish Orders
Parisienne Potatoes in Cream or Browned 15
New Asparagus Drawn Butter 40 — Green Peas in Butter or Cream 20
Vinaigrette 40 — Haricots Verts 25

Lexington Hotel

Chicago, Ill.

- Schumann

11 Selection—"Tales of Hoffmann." - Offenbach

12 March—"The Potentate." - - - Sanford

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Roman Punch 10

Broiled Fresh Mushrooms on Toast 50

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Parisienne Potatoes in Cream or Browned 15
New Asparagus Drawn Butter 40 — Green Peas in Butter or Cream 20
Friedor Grilled Sweet Potatoes 15 — Asparagus, Vinaigrette 40 — Haricots Verts 25
Summer Squash 15 — Fresh Artichokes, Hollandaise 25 — Sugar Corn 15
Baked Sweet Potatoes 15 — String Beans 15 — Spinach with Egg 15
New Potatoes in Cream 20 — Brussel Sprouts 20 — Cauliflower Hollandaise 15

SALADS— Waldorf Salad 30 — Stuffed Tomato Mayonnaise 20
Chicken 40 — Lettuce and Tomato, Mayonnaise 40 — Romain 30
Combination 40 — Russian 35
Tomato 35 — Cucumber 35 — Leaf Lettuce 35 — Shrimp 40
Lobster 50 — Pickled Beets 10

Steamed English Plum Pudding, Hard and Brandy Sauce 10
Hot Mince Pie 10; Cider Sauce 15 — Pumpkin Pie 10
Strawberry Short Cake, Whipped Cream 25
Philadelphia Ice Cream with Cake 20 — Assorted Cake 10

Jonathan Apples 5-10 — **Casava Cantaloupe 25** — Malaga Grapes 15
Baked Apples 10-20 — Sliced Pineapple 15 — Baked Pears 10-20
Preserved White Cherries 10 — **Strawberries 25** — Preserved Peaches 10
Layer Raisins 10 — Mixed Nuts 15 — Preserved Figs 15
Sliced Orange 10 — Apple Butter 10

CHEESE—Cream 15 — Roquefort 20 — Neufchatel 15
Brie 15 — Edam 15 — Bar le Duc Jelly with Waukesha Cheese 40

Coffee, Small Pot 10; Large 20 — Tea, Pot 10; Large 20 — Ice Tea 10
Butter Milk 10 — Milk 10 — Horlick's Malted Milk 10 — Chocolate 10 — Cider 10

ALSO PROPRIETORS OF COATES HOUSE KANSAS CITY, MO.